



Les Demoiselles TATIN

Reuilly Rouge Cuvée du Pé Miniau 2020

Country	France
Region	Centre-Loire
Grape variety	Pinot Noir
Alcohol content	13.8 % / Vol
Residual sugar	0.28 g/l
Total acidity	3.67 g/l H ₂ SO ₄
Total SO₂	30 mg/L

VINEYARD

Sustainable viticulture / Terra Vitis certification: spontaneous grass cover between the rows to control the vigour of the plant, mechanical soil tillage for weed management, organic fertilizers and testing of green manure, stopping anti-botrytis products (grey mould), insecticides and CMR substances, planting hedgerows to encourage biodiversity, planting vines from massal selection and historic local grape varieties (Genouillet), converting a third of the vineyard to organic viticulture.

TERROIR

- *La Commanderie* in Preuilly: vines planted in 2003 on Quaternary clayey gravel terraces deposited by the rivers that shaped the Valley of the Cher river.
- *Les Coignons* in Reuilly: young vines planted in 2010 and 2011 on Kimmeridgian limestone and clay.

HARVEST 2020

Harvests 2020: a new solar vintage!

The mild winter 2019/2020 woke up the vines really early in the season: at the end of March. Thus our young shoots were under the threat of spring frosts following this early bud break. It is also one of the consequences of the ongoing global warming. But thanks to our Donquixoteque windmills, those air-mixing towers that keep cold air from settling at ground level, the buds will hold on! A dry spring limits vine shoot growth and prevents from any danger of downy mildew. This solar vintage, due to high temperature accumulations, turns out however to be less dry than 2019. Regular thunderstorms brought us rain that fed the vines from June to August to offer us a nice harvest, average in volume, but with a good maturity. The Harvest Symphony opens with Pinots Gris as of the end of August, a first!

VINIFICATION

- Grapes are hand-harvested in small boxes.
- Pre-fermentation carbonic maceration at 10°C.
- Slow fermentation between 20 and 29°C. Daily pumping-overs of the grape must.
- Ageing for 9 months in a tronconic tank and blending of 70% free-run wine and 30% press wine.
- Bottled in September 2021, cuvée of 1,333 bottles.

PACKAGING Box of 6 x 75 cl.

KEEP 10 years.

*Powerful and ample wine, concentrated of black fruits and structured.
To enjoy with poultry, red meat, game ... and to dare on a spicy dish!*